



CLOS CACHET
the finest French wines

DOMAINE SAMUEL BILLAUD

Bourgogne d'Or

2022

01

Provenance:

Auxerrois and Mâconnais,
Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Seafood, lobster, prawns and a
selection of goat cheese

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Samuel Billaud is considered to be one of the select few outstanding producers in Chablis, able to draw out the unique characteristics of each of his fantastic terroirs. His wines have a distinctive elegance, balance and complexity that is seldom achieved with such precision. The grapes for this wine come from Auxerrois and Mâconnais.



Vinification:

The grapes are harvested by hand. In the vineyard, the yields are managed strictly to accentuate the concentration of the grapes. Samuel chooses the harvest date precisely to ensure every plot is at optimal ripeness. Grapes are pressed in the pneumatic press, then undergoes alcoholic fermentation in small stainless steel tanks.



Tasting Notes:

Pretty pale colour but lively and even quite spicy. Good tension, sandalwood and spice, white fruit. Pure and long. 87-88pts - Jasper Morris. (2020 review)



Soil Type:

Kimmeridgian limestone



Method:

Sustainable and Organic

Clos Cachet

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Trade Portal

www.closcachet.com.au
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